Farid Chemat

List of Publications by Year in Descending Order

275 papers	17,185 citations	69 h-index	124 g-index
287 ext. papers	19,811 ext. citations	5.1 avg, IF	7.16 L-index

#	Paper	IF	Citations
275	Microwave Processing: Methods and Procedures Related to Process Parameters **2022**, 195-203		
274	Toward Green Extraction Processes **2022**, 519-561		
273	Bioactive Compounds from Cocoa Husk: Extraction, Analysis and Applications in Food Production Chain.. *Foods*, **2022**, 11,	4.9	2
272	The deep impacting microwave irradiation on the quality and antioxidant capacity of rosemary essential oils obtained by solvent-free microwave extraction. *Journal of Essential Oil Research*, **2022**, 34, 12-20	2.3	1
271	Thymol-enriched extract from Thymus vulgaris L leaves: Green extraction processes and antiaggregant effects on human platelets.. *Bioorganic Chemistry*, **2022**, 125, 105858	5.1	0
270	Microwave-Assisted Hydrodistillation of Hop (L.) Terpenes: A Pilot-Scale Study. *Foods*, **2021**, 10,	4.9	5
269	Modification of Olive Leaves Surface by Ultrasound Cavitation. Correlation with Polyphenol Extraction Enhancement. *Applied Sciences (Switzerland)*, **2021**, 11, 232	2.6	3
268	Novel Insights on the Sustainable Wet Mode Fractionation of Black Soldier Fly Larvae (Hermetia illucens) into Lipids, Proteins and Chitin. *Processes*, **2021**, 9, 1888	2.9	3
267	Physical and Chemical Influences of Different Extraction Techniques for Essential Oil Recovery from Citrus sinensis Peels. *Journal of Essential Oil-bearing Plants: JEOP*, **2021**, 24, 290-303	1.7	3
266	Chloropinane and Chloromenthene as Novel Solvents for Solubilisation of Natural Substances. *MolBank*, **2021**, 2021, M1205	0.5	1
265	Toward petroleum-free with plant-based chemistry. *Current Opinion in Green and Sustainable Chemistry*, **2021**, 28, 100450	7.9	10
264	Dry and Aqueous 2-Methyloxolane as Green Solvents for Simultaneous Production of Soybean Oil and Defatted Meal. *ACS Sustainable Chemistry and Engineering*, **2021**, 9, 7211-7223	8.3	4
263	Solvent-Free Microwave Extraction of Essential Oil: Influence on Their Chemical Composition and on the Antioxidant and Antimicrobial Activities. *Pharmaceuticals*, **2021**, 14,	5.2	2
262	High-Voltage Electrical Discharges in Green Extractions of Bioactives from Oregano Leaves (Origanum vulgare L.) Using Water and Ethanol as Green Solvents Assessed by Theoretical and Experimental Procedures. *Food Engineering Reviews*, **2021**, 13, 161-174	6.5	14
261	Guayule (A. Gray), a Renewable Resource for Natural Polyisoprene and Resin: Composition, Processes and Applications. *Molecules*, **2021**, 26,	4.8	5
260	Internet of Nonthermal Food Processing Technologies (IoNTP): Food Industry 4.0 and Sustainability. *Applied Sciences (Switzerland)*, **2021**, 11, 686	2.6	20
259	Ultrasound to obtain aromatized vegetable oils **2021**, 169-188		

258	Review of ultrasound combinations with hybrid and innovative techniques for extraction and processing of food and natural products. *Ultrasonics Sonochemistry*, **2021**, 76, 105625	8.9	25
257	L. Active Constituents, Biological Effects and Extraction Methods. An Updated Review. *Molecules*, **2021**, 26,	4.8	2
256	Alternative and sustainable solvents for green analytical chemistry. *Current Opinion in Green and Sustainable Chemistry*, **2021**, 31, 100510	7.9	10
255	2-methyloxolane as alternative solvent for lipid extraction and its effect on the cactus (Opuntia ficus-indicaL.) seed oil fractions. *OCL - Oilseeds and Fats, Crops and Lipids*, **2020**, 27, 27	1.5	17
254	Comparison between Pressurized Liquid Extraction and Conventional Soxhlet Extraction for Rosemary Antioxidants, Yield, Composition, and Environmental Footprint. *Foods*, **2020**, 9,	4.9	29
253	A One-Pot Ultrasound-Assisted Almond Skin Separation/Polyphenols Extraction and its Effects on Structure, Polyphenols, Lipids, and Proteins Quality. *Applied Sciences (Switzerland)*, **2020**, 10, 3628	2.6	8
252	Solubility study and intensification of extraction of phenolic and anthocyanin compounds from Oryza sativa L. 'Violet Nori'. *Ultrasonics Sonochemistry*, **2020**, 68, 105231	8.9	8
251	Development of a green innovative semi-industrial scale pilot combined microwave heating and centrifugal force to extract essential oils and phenolic compounds from orange peels. *Innovative Food Science and Emerging Technologies*, **2020**, 61, 102338	6.8	12
250	A review of sustainable and intensified techniques for extraction of food and natural products. *Green Chemistry*, **2020**, 22, 2325-2353	10	230
249	Solvent free microwave extraction followed by encapsulation of O. basilicum L. essential oil for insecticide purpose. *Journal of Stored Products Research*, **2020**, 86, 101575	2.5	15
248	Partial and Total Solvent-Free Limonene Hydrogenation: Metals, Supports, Pressure, and Water Effects. *Journal of Chemistry*, **2020**, 2020, 1-11	2.3	2
247	High Yields of Shrimp Oil Rich in Omega-3 and Natural Astaxanthin from Shrimp Waste. *ACS Omega*, **2020**, 5, 17500-17505	3.9	7
246	Ultrasound and deep eutectic solvents: An efficient combination to tune the mechanism of steviol glycosides extraction. *Ultrasonics Sonochemistry*, **2020**, 69, 105255	8.9	13
245	Larvae Mediated Valorization of Industrial, Agriculture and Food Wastes: Biorefinery Concept through Bioconversion, Processes, Procedures, and Products. *Processes*, **2020**, 8, 857	2.9	35
244	The Potential of High Voltage Discharges for Green Solvent Extraction of Bioactive Compounds and Aromas from Rosemary (L.)-Computational Simulation and Experimental Methods. *Molecules*, **2020**, 25,	4.8	9
243	Water-Based Extraction of Bioactive Principles from Blackcurrant Leaves and : A Comparative Study. *Foods*, **2020**, 9,	4.9	5
242	Effect of devitalization techniques on the lipid, protein, antioxidant, and chitin fractions of black soldier fly (Hermetia illucens) larvae. *European Food Research and Technology*, **2020**, 246, 2549-2568	3.4	13
241	High Voltage Electrical Discharges as an Alternative Extraction Process of Phenolic and Volatile Compounds from Wild Thyme (L.): In Silico and Experimental Approaches for Solubility Assessment. *Molecules*, **2020**, 25,	4.8	10

240	2-Methyloxolane (2-MeOx) as Sustainable Lipophilic Solvent to Substitute Hexane for Green Extraction of Natural Products. Properties, Applications, and Perspectives. *Molecules*, **2020**, 25,	4.8	11
239	Extraction of aromas from Pistacia lentiscus L. leaves using alternative solvents: COSMO-RS-assisted solvent screening and GC-MS metabolites profiling. *Separation Science and Technology*, **2020**, 55, 716-727	2.5	5
238	Ultrasound and Microwave as Green Tools for Solid-Liquid Extraction **2020**, 355-374		27
237	Insight into mass transfer during ultrasound-enhanced adsorption/desorption of blueberry anthocyanins on macroporous resins by numerical simulation considering ultrasonic influence on resin properties. *Chemical Engineering Journal*, **2020**, 380, 122530	14.7	35
236	Recent advances in scaling-up of non-conventional extraction techniques: Learning from successes and failures. *TrAC - Trends in Analytical Chemistry*, **2020**, 127, 115895	14.6	56
235	Green process intensification techniques for bio-refinery. *Current Opinion in Food Science*, **2019**, 25, 8-13	9.8	16
234	Microscopic imaging as a tool to target spatial and temporal extraction of bioactive compounds through ultrasound intensification. *Ultrasonics Sonochemistry*, **2019**, 53, 214-225	8.9	10
233	Review of Alternative Solvents for Green Extraction of Food and Natural Products: Panorama, Principles, Applications and Prospects. *Molecules*, **2019**, 24,	4.8	139
232	Omega-3 Extraction from Anchovy Fillet Leftovers with Limonene: Chemical, Economic, and Technical Aspects. *ACS Omega*, **2019**, 4, 15359-15363	3.9	13
231	Towards a Zero-Waste Biorefinery Using Edible Oils as Solvents for the Green Extraction of Volatile and Non-Volatile Bioactive Compounds from Rosemary. *Antioxidants*, **2019**, 8,	7.1	13
230	Green Extraction of Essential Oils, Polyphenols, and Pectins from Orange Peel Employing Solar Energy: Toward a Zero-Waste Biorefinery. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 11815-11822	8.3	36
229	Algerian carob (Ceratonia siliqua L.) populations. Morphological and chemical variability of their fruits and seeds. *Scientia Horticulturae*, **2019**, 256, 108537	4.1	7
228	Green extraction of natural products. Origins, current status, and future challenges. *TrAC - Trends in Analytical Chemistry*, **2019**, 118, 248-263	14.6	192
227	-Menthane as a Stable Terpene Derived from Orange By-Products as a Novel Solvent for Green Extraction and Solubilization of Natural Substances. *Molecules*, **2019**, 24,	4.8	5
226	Pistacia lentiscus L. edible oil: green extraction with bio-based solvents, metabolite profiling and in vitro anti-inflammatory activity. *OCL - Oilseeds and Fats, Crops and Lipids*, **2019**, 26, 25	1.5	11
225	Solar radiation as a prospective energy source for green and economic processes in the food industry: From waste biomass valorization to dehydration, cooking, and baking. *Journal of Cleaner Production*, **2019**, 220, 1121-1130	10.3	17
224	Application of ultrasound for green extraction of proteins from spirulina. Mechanism, optimization, modeling, and industrial prospects. *Ultrasonics Sonochemistry*, **2019**, 54, 48-60	8.9	63
223	Operational efficiencies of six microwave based extraction methods for orange peel oil. *Journal of Food Engineering*, **2019**, 241, 26-32	6	33

222	Cocoa bean shell waste valorisation; extraction from lab to pilot-scale cavitational reactors. *Food Research International*, **2019**, 115, 200-208	7	59
221	Extraction of Natural Fragrance Ingredients: History Overview and Future Trends. *Chemistry and Biodiversity*, **2019**, 16, e1900424	2.5	21
220	Portability in analytical chemistry: a green and democratic way for sustainability. *Current Opinion in Green and Sustainable Chemistry*, **2019**, 19, 94-98	7.9	22
219	Alternative solvents for lipid extraction and their effect on protein quality in black soldier fly (Hermetia illucens) larvae. *Journal of Cleaner Production*, **2019**, 238, 117861	10.3	32
218	Innovative Techniques and Alternative Solvents for Green Extraction of Proteins from Pulses and Oleaginous Meals as Industrial Sources for Food and Feed. *Green Chemistry and Sustainable Technology*, **2019**, 237-256	1.1	0
217	Natural Terpenes as Building Blocks for Green Chemistry. *Green Chemistry and Sustainable Technology*, **2019**, 171-195	1.1	0
216	From Petroleum to Bio-Based Solvents: From Academia to Industry. *Green Chemistry and Sustainable Technology*, **2019**, 51-87	1.1	2
215	Downscaling of Industrial Turbo-Distillation to Laboratory Turbo-Clevenger for Extraction of Essential Oils. Application of Concepts of Green Analytical Chemistry. *Molecules*, **2019**, 24,	4.8	6
214	Green food processing: concepts, strategies, and tools **2019**, 1-21		5
213	Ultrasound technology for food processing, preservation, and extraction **2019**, 23-56		4
212	Optimizing Water-Based Extraction of Bioactive Principles of Hawthorn: From Experimental Laboratory Research to Homemade Preparations. *Molecules*, **2019**, 24,	4.8	7
211	Analytical dataset of Ecuadorian cocoa shells and beans. *Data in Brief*, **2019**, 22, 56-64	1.2	9
210	Green Ultrasound-Assisted Extraction of Antioxidant Phenolic Compounds Determined by High Performance Liquid Chromatography from Bilberry (Vaccinium Myrtillus L.) Juice By-products. *Waste and Biomass Valorization*, **2019**, 10, 1945-1955	3.2	15
209	Cosmo-RS-Assisted Solvent Screening for Green Extraction of Natural Products **2018**, 117-138		3
208	Selecting a Green Strategy on Extraction of Birch Bark and Isolation of Pure Betulin Using Monoterpenes. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 6281-6288	8.3	16
207	Biorefining of Bilberry (Vaccinium myrtillusL.) Pomace Using Microwave Hydrodiffusion and Gravity, Ultrasound-Assisted, and Bead-Milling Extraction. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 4185-4193	8.3	44
206	What is the best ethanol-water ratio for the extraction of antioxidants from rosemary? Impact of the solvent on yield, composition, and activity of the extracts. *Electrophoresis*, **2018**, 39, 1946	3.6	29
205	Parameter optimization in microwave-assisted distillation of frankincense essential oil. *Comptes Rendus Chimie*, **2018**, 21, 622-627	2.7	6

204	Thermodynamics, transport phenomena, and electrochemistry of external field-assisted nonthermal food technologies. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1832-1863	11.5	75
203	Determination of fatty acids and lipid classes in salmon oil by near infrared spectroscopy. *Food Chemistry*, **2018**, 239, 865-871	8.5	25
202	Extraction of bioactive compounds and essential oils from mediterranean herbs by conventional and green innovative techniques: A review. *Food Research International*, **2018**, 113, 245-262	7	124
201	Histo-cytochemistry and scanning electron microscopy for studying spatial and temporal extraction of metabolites induced by ultrasound. Towards chain detexturation mechanism. *Ultrasonics Sonochemistry*, **2018**, 42, 482-492	8.9	94
200	Highly selective solvent-free hydrogenation of pinenes to added-value cis-pinane. *Comptes Rendus Chimie*, **2018**, 21, 1035-1042	2.7	7
199	Development of microwave-assisted dynamic extraction by combination with centrifugal force for polyphenols extraction from lettuce. *LWT - Food Science and Technology*, **2018**, 98, 283-290	5.4	14
198	Potentialities of using liquefied gases as alternative solvents to substitute hexane for the extraction of aromas from fresh and dry natural products. *Comptes Rendus Chimie*, **2018**, 21, 590-605	2.7	15
197	Deodorization by Solar Steam Distillation of Rosemary Leaves Prior to Solvent Extraction of Rosmarinic, Carnosic, and Ursolic Acids. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 10969-10979	8.3	8
196	Ultrasound assisted extraction of food and natural products. Mechanisms, techniques, combinations, protocols and applications. A review. *Ultrasonics Sonochemistry*, **2017**, 34, 540-560	8.9	1210
195	Manothermosonication as a useful tool for lipid extraction from oleaginous microorganisms. *Ultrasonics Sonochemistry*, **2017**, 37, 216-221	8.9	16
194	Solvent-Free Extraction. *Comprehensive Analytical Chemistry*, **2017**, 225-254	1.9	4
193	Extraction of green absolute from thyme using ultrasound and sunflower oil. *Resource-efficient Technologies*, **2017**, 3, 12-21	2	16
192	A green analytical chemistry approach for lipid extraction: computation methods in the selection of green solvents as alternative to hexane. *Analytical and Bioanalytical Chemistry*, **2017**, 409, 3527-3539	4.4	46
191	Review of Green Food Processing techniques. Preservation, transformation, and extraction. *Innovative Food Science and Emerging Technologies*, **2017**, 41, 357-377	6.8	431
190	Alternative process for strawberry juice processing: Microwave hydrodiffusion and gravity. *LWT - Food Science and Technology*, **2017**, 84, 626-633	5.4	14
189	Green solvents for sample preparation in analytical chemistry. *Current Opinion in Green and Sustainable Chemistry*, **2017**, 5, 44-48	7.9	48
188	A Comparative Study of Solvent-Free and Highly Efficient Pinene Hydrogenation over Pd on Carbon, Alumina, and Silica Supports. *Organic Process Research and Development*, **2017**, 21, 60-64	3.9	29
187	Extraction Methods of Essential Oils From Herbs and Spices **2017**, 21-55		9

186	Development of a green procedure of citrus fruits waste processing to recover carotenoids. *Resource-efficient Technologies*, **2017**, 3, 252-262	2	27
185	Green extraction procedures of lipids from Tunisian date palm seeds. *Industrial Crops and Products*, **2017**, 108, 520-525	5.9	35
184	Feasibility of using liquefied gas HFO-1234ze (trans-1,3,3,3-tetrafluoroprop-1-ene) as an alternative to conventional solvents for solid□liquid extraction of food ingredients and natural products. *LWT - Food Science and Technology*, **2017**, 83, 225-234	5.4	8
183	Oil extraction from enriched Spirulina platensis microalgae using supercritical carbon dioxide. *Journal of Supercritical Fluids*, **2017**, 119, 289-296	4.2	29
182	An original approach for lipophilic natural products extraction: Use of liquefied n-butane as alternative solvent to n-hexane. *LWT - Food Science and Technology*, **2017**, 85, 524-533	5.4	25
181	Limonene as an agro-chemical building block for the synthesis and extraction of bioactive compounds. *Comptes Rendus Chimie*, **2017**, 20, 346-358	2.7	49
180	16. Microwave extraction of natural products in the teaching laboratory: fundamentals of essential oils green extraction **2017**, 293-301		
179	"Bligh and Dyer" and Folch Methods for Solid-Liquid-Liquid Extraction of Lipids from Microorganisms. Comprehension of Solvatation Mechanisms and towards Substitution with Alternative Solvents. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	114
178	Green Sonoextraction of Protein from Oleaginous Press Rapeseed Cake. *Molecules*, **2017**, 22,	4.8	4
177	Vegetable Oils as Alternative Solvents for Green Oleo-Extraction, Purification and Formulation of Food and Natural Products. *Molecules*, **2017**, 22,	4.8	74
176	Solvent-Free Microwave-Assisted Extraction of Polyphenols from Olive Tree Leaves: Antioxidant and Antimicrobial Properties. *Molecules*, **2017**, 22,	4.8	123
175	Influence of Roasting on Sensory, Antioxidant, Aromas, and Physicochemical Properties of Carob Pod Powder (Ceratonia siliquaL.). *Journal of Food Quality*, **2017**, 2017, 1-10	2.7	13
174	Ultrasound-Assisted Aromatisation with Condiments as an Enabling Technique for Olive Oil Flavouring and Shelf Life Enhancement. *Food Analytical Methods*, **2016**, 9, 982-990	3.4	25
173	Extraction of □mangostin from Garcinia mangostana L. using alternative solvents: Computational predictive and experimental studies. *LWT - Food Science and Technology*, **2016**, 65, 297-303	5.4	26
172	Impact of ultrasound on solid-liquid extraction of phenolic compounds from maritime pine sawdust waste. Kinetics, optimization and large scale experiments. *Ultrasonics Sonochemistry*, **2016**, 28, 230-239	8.9	61
171	Ultrasound induced green solvent extraction of oil from oleaginous seeds. *Ultrasonics Sonochemistry*, **2016**, 31, 319-29	8.9	121
170	Microwave, ultrasound, thermal treatments, and bead milling as intensification techniques for extraction of lipids from oleaginous Yarrowia lipolytica yeast for a biojetfuel application. *Bioresource Technology*, **2016**, 211, 190-9	11	109
169	Laboratory to pilot scale: Microwave extraction for polyphenols lettuce. *Food Chemistry*, **2016**, 204, 108-114	5.4	50

168	Towards a dry bio-refinery without solvents or added water using microwaves and ultrasound for total valorization of fruit and vegetable by-products. *Green Chemistry*, **2016**, 18, 3106-3115	10	107
167	Is it possible to substitute hexane with green solvents for extraction of carotenoids? A theoretical versus experimental solubility study. *RSC Advances*, **2016**, 6, 27750-27759	3.7	88
166	Comparative Study of Essential Oils Extracted from Egyptian Basil Leaves (Ocimum basilicum L.) Using Hydro-Distillation and Solvent-Free Microwave Extraction. *Molecules*, **2016**, 21, E113	4.8	58
165	Bio-Based Solvents for Green Extraction of Lipids from Oleaginous Yeast Biomass for Sustainable Aviation Biofuel. *Molecules*, **2016**, 21,	4.8	77
164	Water as a green solvent combined with different techniques for extraction of essential oil from lavender flowers. *Comptes Rendus Chimie*, **2016**, 19, 707-717	2.7	80
163	Extraction by solvent using microwave and ultrasound-assisted techniques followed by HPLC analysis of Harpagoside from Harpagophytum procumbens and comparison with conventional solvent extraction methods. *Comptes Rendus Chimie*, **2016**, 19, 692-698	2.7	17
162	Solvent from forestry biomass. Pinane a stable terpene derived from pine tree byproducts to substitute n-hexane for the extraction of bioactive compounds. *Green Chemistry*, **2016**, 18, 6596-6608	10	33
161	HACCP and HAZOP in Ultrasound Food Processing **2016**, 1335-1353		2
160	Process Engineering and Product Design for Green Extraction **2015**, 37-70		
159	Mass Transfer Enhancement for Solid liquid Extractions **2015**, 101-144		6
158	Green Extraction: From Concepts to Research, Education, and Economical Opportunities **2015**, 1-36		6
157	Effects of high power ultrasound on all-E- carotene, newly formed compounds analysis by ultra-high-performance liquid chromatography-tandem mass spectrometry. *Ultrasonics Sonochemistry*, **2015**, 26, 200-209	8.9	20
156	Alternative bio-based solvents for extraction of fat and oils: solubility prediction, global yield, extraction kinetics, chemical composition and cost of manufacturing. *International Journal of Molecular Sciences*, **2015**, 16, 8430-53	6.3	92
155	Modern Techniques and Solvents for the Extraction of Microbial Oils. *Springer Briefs in Molecular Science*, **2015**,	0.6	4
154	Alternative solvents for extraction of food aromas. Experimental and COSMO-RS study. *LWT - Food Science and Technology*, **2015**, 61, 33-40	5.4	31
153	Power ultrasonics for food processing **2015**, 815-843		11
152	Bio-refinery of orange peels waste: a new concept based on integrated green and solvent free extraction processes using ultrasound and microwave techniques to obtain essential oil, polyphenols and pectin. *Ultrasonics Sonochemistry*, **2015**, 24, 72-9	8.9	241
151	Simultaneous Extraction of Essential Oils and Flavonoids from Onions Using Turbo Extraction-Distillation. *Food Analytical Methods*, **2015**, 8, 586-595	3.4	11

150	Comprehension of direct extraction of hydrophilic antioxidants using vegetable oils by polar paradox theory and small angle X-ray scattering analysis. *Food Chemistry*, **2015**, 173, 873-80	8.5	23
149	Experimental approachversusCOSMO-RS assisted solvent screening for predicting the solubility of rapeseed oil. *OCL - Oilseeds and Fats, Crops and Lipids*, **2015**, 22, D404	1.5	23
148	Extraction // Steam Distillation? **2015**,		9
147	Ultrasound versus microwave as green processes for extraction of rosmarinic, carnosic and ursolic acids from rosemary. *Ultrasonics Sonochemistry*, **2015**, 27, 102-109	8.9	78
146	Fundamentals of Process-Intensification Strategy for Green Extraction Operations **2015**, 145-172		1
145	Water as Green Solvent for Extraction of Natural Products **2015**, 237-264		3
144	Coverage Exploitation of By-Products from the Agrofood Industry **2015**, 265-306		1
143	Selective Extraction from Food Plants and Residues by Pulsed Electric Field **2015**, 307-332		
142	Solvent-free extraction of food and natural products. *TrAC - Trends in Analytical Chemistry*, **2015**, 71, 157-168	14.6	120
141	Antifungal power of citrus essential oils against potato late blight causative agent. *Journal of Essential Oil Research*, **2015**, 27, 169-176	2.3	9
140	Ultrasound in Process Engineering **2015**, 145-165		2
139	HACCP and HAZOP in Ultrasound Food Processing **2015**, 1-19		1
138	Evaluation of alternative solvents for improvement of oil extraction from rapeseeds. *Comptes Rendus Chimie*, **2014**, 17, 242-251	2.7	47
137	Effect of microwaves on the in situ hydrodistillation of four different Lamiaceae. *Comptes Rendus Chimie*, **2014**, 17, 181-186	2.7	32
136	Green extraction processes of natural products as tools for biorefinery. *Biofuels, Bioproducts and Biorefining*, **2014**, 8, 530-544	5.3	235
135	Solvent-free microwave extraction of essential oil from aromatic herbs: from laboratory to pilot and industrial scale. *Food Chemistry*, **2014**, 150, 193-8	8.5	194
134	Extraction of polyphenols from black tea--conventional and ultrasound assisted extraction. *Ultrasonics Sonochemistry*, **2014**, 21, 1030-4	8.9	98
133	Extraction of aroma compounds in blackcurrant buds by alternative solvents: Theoretical and experimental solubility study. *Comptes Rendus Chimie*, **2014**, 17, 1268-1275	2.7	34

132	Essential Oils as Reagents in Green Chemistry. *Springer Briefs in Molecular Science*, **2014**,	0.6	21
131	Efficient green extraction of polyphenols from post-harvested agro-industry vegetal sources in Piedmont. *Comptes Rendus Chimie*, **2014**, 17, 212-217	2.7	23
130	Different compounds are extracted with different time courses from fruits during microwave hydrodiffusion: examples and possible causes. *Food Chemistry*, **2014**, 154, 179-86	8.5	9
129	Direct green extraction of volatile aroma compounds using vegetable oils as solvents: Theoretical and experimental solubility study. *LWT - Food Science and Technology*, **2014**, 59, 724-731	5.4	40
128	An Improved Ultrasound Clevenger for Extraction of Essential Oils. *Food Analytical Methods*, **2014**, 7, 9-12	3.4	43
127	Antioxidant Activity and Total Phenolic Content of Oils Extracted from Pinus pinaster Sawdust Waste. Screening of Different Innovative Isolation Techniques. *Waste and Biomass Valorization*, **2014**, 5, 283-292	3.2	16
126	Chemical composition, antibacterial and antioxidant activities of six essentials oils from the Alliaceae family. *Molecules*, **2014**, 19, 20034-53	4.8	101
125	Impact of instant controlled pressure drop pre-treatment on solvent extraction of edible oil from rapeseed seeds. *OCL - Oilseeds and Fats, Crops and Lipids*, **2014**, 21, A301	1.5	11
124	Isolation of volatils from maritime pine sawdust waste by different processes: Ultrasound, microwave, turbohydrodistillation, and hydrodistillation. *Wood Material Science and Engineering*, **2014**, 9, 76-83	1.9	8
123	Simultaneous microwave extraction and separation of volatile and non-volatile organic compounds of boldo leaves. From lab to industrial scale. *International Journal of Molecular Sciences*, **2014**, 15, 7183-98	2.3	58
122	2-Methyltetrahydrofuran: Main Properties, Production Processes, and Application in Extraction of Natural Products. *Green Chemistry and Sustainable Technology*, **2014**, 253-268	1.1	9
121	Optimization of Procedures for In-Line Extraction of Lipids and Polyphenols from Grape Seeds. *Food Analytical Methods*, **2014**, 7, 459-464	3.4	6
120	Essential Oils: From Conventional to Green Extraction. *Springer Briefs in Molecular Science*, **2014**, 9-20	0.6	13
119	Solvent-Free Extraction: Myth or Reality?. *Green Chemistry and Sustainable Technology*, **2014**, 25-38	1.1	2
118	Terpenes as Green Solvents for Natural Products Extraction. *Green Chemistry and Sustainable Technology*, **2014**, 205-219	1.1	5
117	Essential Oils as Green Solvents. *Springer Briefs in Molecular Science*, **2014**, 55-61	0.6	
116	Coupling DIC and Ultrasound in Solvent Extraction Processes. *Food Engineering Series*, **2014**, 151-161	0.5	3
115	SonoSoxhlet: In Situ Ultrasound-Assisted Extraction of Food Products. *Food Analytical Methods*, **2013**, 6, 1229-1233	3.4	16

114	Thermal and mechanical intensification of essential oil extraction from orange peel via instant autovaporization. *Chemical Engineering and Processing: Process Intensification*, **2013**, 72, 24-30	3.7	33
113	An innovative grape juice enriched in polyphenols by microwave-assisted extraction. *Food Chemistry*, **2013**, 141, 3268-72	8.5	45
112	Identification and quantification of flavonols, anthocyanins and lutein diesters in tepals of Crocus sativus by ultra performance liquid chromatography coupled to diode array and ion trap mass spectrometry detections. *Industrial Crops and Products*, **2013**, 44, 496-510	5.9	70
111	A comparison of essential oils obtained from lavandin via different extraction processes: Ultrasound, microwave, turbohydrodistillation, steam and hydrodistillation. *Journal of Chromatography A*, **2013**, 1305, 41-7	4.5	113
110	Portable microwave assisted extraction: An original concept for green analytical chemistry. *Journal of Chromatography A*, **2013**, 1315, 200-3	4.5	14
109	Instant controlled pressure drop technology and ultrasound assisted extraction for sequential extraction of essential oil and antioxidants. *Ultrasonics Sonochemistry*, **2013**, 20, 239-46	8.9	80
108	Green ultrasound-assisted extraction of carotenoids based on the bio-refinery concept using sunflower oil as an alternative solvent. *Ultrasonics Sonochemistry*, **2013**, 20, 12-8	8.9	159
107	Degradation during application of ultrasound in food processing: A review. *Food Control*, **2013**, 31, 593-606	6.6	268
106	Ultrasound-assisted extraction of clove buds using batch- and flow-reactors: A comparative study on a pilot scale. *Innovative Food Science and Emerging Technologies*, **2013**, 20, 167-172	6.8	61
105	Geographical Differentiation of Rosemary Based on GC/MS and Fast HPLC Analyses. *Food Analytical Methods*, **2013**, 6, 282-288	3.4	16
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